

HOME BAKER REQUIREMENTS

- 1 Product must be sold to the final consumer. Products cannot be sold to another retailer.
- 2 Homemade items may not be sold by any licensed retail food establishment.
- 3 The product can only be sold at the location it was made or at an approved community event (ex. farmer's market).
- 4 No food handling can be done with home baked goods at farmer's markets. The items must be prepackaged and labeled at the location they were made.



- 5 The products must be non-TCS (temperature control for safety) baked goods, meaning refrigeration or other temperature control is not needed to keep the product safe.
 - Breads, cookies, and muffins are usually considered non-potentially hazardous.
 - Foods with cream filling, custard, or meat are not allowed.
 - Some frostings are allowed, but the baker will need to have documentation of the non-TCS recipe that is used.
 - Here is a website with acceptable non-TCS items. If one of these recipes is used, you will need to keep recipe documentation onsite and available for inspection: <https://cottagefoodhomebakery.com/recipes/>
 - It is the baker's responsibility to prove their recipe is non-TCS.
 - More information about allowed foods can be found here: <https://www.wisconsincottagefood.com/bestpractices>



- 6 Items must be baked goods that have been exposed to dry heat of over 140F. Items dried in a dehydrator are not considered baked.
- 7 The products must be labeled correctly.
 - The statement: "This product was made in a private home not subject to state licensing or inspection."
 - A list of ingredients.
 - Your name/business name and contact information.
 - Date the product was made.



**PUBLIC HEALTH
SAUK COUNTY**

Environmental Health

- 8 Free samples may only be given in bite-sized portions.

Questions? Call us at 608-355-4327